

Appln. No. 10/705,341  
Amendment  
Reply to Office Action dated November 10, 2003

Docket No. 7202-46

**AMENDMENTS TO THE CLAIMS**

This listing will replace all prior versions, and listings, of claims in the application:

1. (Currently amended) A pasteurized foodstuff preparation of creamy consistency, to be used as a base for sauces, containing, in percentage of weight per total weight, 10 to ~~50~~ 30% of edible fats, and ~~30~~ about 50 to 70% of at least one organoleptically characterizing ingredient of vegetal origin, selected from the group consisting of mushrooms and vegetables, the preparation having a water activity ( $A_w$ ) less than or equal to 0.95 and a pH lower than or equal to 5.0.
2. (Cancelled)
3. (Currently amended) A foodstuff preparation according to claim ~~[[2]]~~1, wherein the water activity lies between 0.86 and 0.94.
4. (Original) A foodstuff preparation according to claim 3, wherein the pH is between 4.0 and 5.0.
5. (Original) A foodstuff preparation according to claim 1, wherein said edible fats are chosen from among vegetal oils with a low saturated fatty acid content.
6. (Original) A foodstuff preparation according to claim 5, wherein said oils are chosen from the group consisting of oil of maize, peanuts, sunflowers, soya, grape seeds and olives and mixtures thereof.
7. (Original) A foodstuff preparation according to claim 1, containing further aromatic herbs and/or spices.

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8. (Original) A foodstuff preparation according to claim 1, wherein said at least one organoleptically characterizing ingredient of vegetal origin is present in part in finely subdivided form and in part in the form of discrete pieces.

9. (Currently amended) A kit for the preparation of a sauce to dress pasta[[.]] and rice and the like, including a pasteurized food preparation according to claim 1 and an essentially liquid and water-based foodstuff, like a tomato sauce or pulp, cream, béchamel, milk and yogurt, which is intended to dilute the said food preparation.

10. (Currently amended) A kit for the preparation of a sauce to dress pasta[[.]] and rice and the like, including a pasteurized food preparation according to claim 8 and an essentially liquid and water-based foodstuff, like a tomato sauce or pulp, cream, béchamel, milk and yogurt, which is intended to dilute the said food preparation.

11. (Currently amended) A process for the production of a foodstuff preparation containing, in percentage of weight per total weight, 10 to 50% of edible fats, and about 50 to 70% of at least one organoleptically characterizing ingredient of vegetal origin, selected from the group consisting of mushrooms and vegetables, and being present in part in finely subdivided form and in part in the form of discrete pieces, the preparation having a water activity ( $A_w$ ) less than or equal to 0.95 and a pH lower than or equal to 5.0 according to claim 8, the method including the steps of:

reducing said at least one organoleptically characterizing ingredient of vegetal origin into pieces of appropriate size;

subjecting it to a concentration treatment under mild heat conditions, in order to take the water activity ( $A_w$ ) to a value lower than or equal to 0.95;

reducing to cream a part of the concentrated at least one organoleptically characterizing ingredient;

mixing the said ingredient in pieces and in cream with edible fats and further optional ingredients;

adjusting the pH of the thus obtained mixture to a value lower than 5.0 and

subjecting said mixture to a mild pasteurization treatment.

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